





Jura, Domaine des Carlines, Le Calvaire, AOC Côtes du Jura, White

AOC Côtes du Jura, Jura, France

Domaine des Carlines has been created by Patrick and Sophie Ligeron end of 2015, when an opportunity to take over a vineyard came up. Patrick Ligeron being born in Jura and, with his wife Sophie being in the wine business for a long time, they both have been looking for an opportunity to realize Patrick's dream, and it finally paid off. The vineyard of 11 hectares is located in Ménétru-Le-Vignoble, part of Château-Châlon appellation: 3 of their 11 hectares are located in this famous area.

PRESENTATION

Le Calvaire is a 1.6 ha parcel of Chardonnay. This terroir, En Lya, has exactly the same composition as the Chateau-Chalon appellation, but is located just outside its boundaries. It produces wines of great minerality and tension.

LOCATION

The domain is located in the tiny village of Menétru-le-Vignoble, part of the "Château-Chalon" appellation, Grand Cru of the yellow wines "vin jaune".

Exposed to the southeast at an altitude of 320m, its soil is composed of Grey Marl from Lya with Clay and Sand sedimentation. Vines are approx. 40 years.

IN THE VINEYARD

The vineyard is conduct into a sustainable process with the target to convert into an organic process in few years' time.

WINEMAKING

Natural fermentation. Maturation in used Burgundy oak barrels (225L for approx. 12-15 months. Final blending and maturation for 3-6 months. No filtration, no clarification.

VARIETAL

Chardonnay 100%

SERVING

Serve between 8 and 10°c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

Yellow with green reflects. Notes of flint and green apples. Rich and excellent concentration, great acidity and lenght.

FOOD PAIRINGS

Fish, white meat with creamy sauces. Cheeses such as Comté, Morbier and Mont d'Or, Asian

Perfect match: Sweetbreads glazed with sweet spices

